

# HANWOO BEEF SPECIALS



Raised in small numbers in Korea, Hanwoo cows develop a fine, even marbling that delivers richness without excess, allowing the natural flavour of the meat to shine.

Compared to *wagyu* it offers a cleaner mouthfeel and a more intense, mineral, beef-forward taste, making it prized for its balance, and depth.

Order Now



summer hill



## HANWOO BEEF SPECIALS

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<sup>p</sup> **HANWOO BEEF BOURGUIGNON 1++(8)** S-42

*Hanwoo Beef Oyster Blade gently braised in red wine, mushrooms, lardons. Served w/mashed potatoes.* L-78

**HANWOO RIB FINGERS ≈120G 1++(7)** 60

*Grilled over binchotan coals. Served with a classic Montpellier butter - a blend of fresh herbs, mustard, egg, anchovies, capers & cornichons.*

**HANWOO VEGAS STRIP STEAK ≈160G 1++(9)** 53

*A tender steak cut from the chuck (shoulder). Grilled over binchotan coals.*

**SAUCE, CHOOSE 1:**

\* **SAUCE PERIGUEUX**

*Black truffle, red wine, demi-glace*

\* **PERSILLADE**

*Anchovies, garlic, olive oil*